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Table 3. Natural sources of saccharides.

Source Carbohydrate

Corresponding Saccharide(s)

gum tragacanth

galacturonic acid, galactose, fucose, xylose, arabinose and rhamnose

guar gum

mannose and galactose (1:2 molar ratio)

rice or grain flour

glucose

LAREX B-1000

polyarabinogalactan

(Larch tree extract)

MANAPOL™

acetylated mannose based polymer

(aloe vera extract)

gum ghatti

arabinose, galactose, mannose, xylose, glucuronic acid (10:6:2:1:2 molar ratio)

starch

glucose

pectin

galacturonic acid

chondroitin sulfate

N-acetylgalactosamine

chitin

N-acetylglucosamine

acacia, gum arabic

arabinose, galactose, glucuronic acid

alginic acid

mannosyluronic acid, gulosyluronic acid

Carrageenan

galactose, 3,6-anhydrogalactose

Dextran

glucose

Xanthan gum

glucose, mannose, glucuronic acid

The following paragraph, beginning on page 12, line 5, and ending on page 12, line 13, is amended as indicated in the marked up version included with this response as Attachment A.

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As used herein, the term "carbohydrate" is used interchangeably with the terms "saccharide", "polysaccharide", "oligosaccharide" and "sugar" the definitions of which are well known in the art of carbohydrate chemistry. Although the compositions of the invention are intended to include at least one of the eleven essential saccharides, it should be noted that the saccharides can be in the form of mono-, oligo- and/or polysaccharides, e.g. a composition containing gum tragacanth and guar gum will be considered as containing galacturonic acid, fucose, xylose, arabinose, rhamnose, mannose and galactose. Therefore, by controlling the amount of particular gums in a given dietary supplement, one can control the amount of the respective saccharides in said dietary supplement.

The following paragraph, beginning on page 17, line 3, and ending on page 17, line 14, is amended as indicated in the marked up version included with this response as Attachment A.

EXAMPLE 1

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A suitable composition for a product according to the present invention is as follows: tragacanth gum (100 kg), a source of galacturonic acid, galactose, fucose, xylose, arabinose and rhamnose is charged into a stainless steel ribbon blender and guar gum (10 kg), a source of mannose and galactose, is charged into the stainless steel ribbon blender. The mixture of tragacanth gum and guar gum is mixed for five (5) minutes. Then 250 grams of Aerosil 380™ (silica gel) is added to the mixture as a flowing agent and 200 kilograms of rice flour, a source of glucose, is added as a gluten-free filler. The mixture is then agitated for fifteen (15) minutes. Finally, 100 grams of calcium stearate is added to the mixture as a lubricant and the mixture is agitated for an additional three (3) minutes to generate a bulk powder. The powder is then encapsulated into size 1 gelatin capsules at a fill weight of 250 mg using a Model 8 (Elanco) capsule filling machine.